



## Black Cake



12 servings



3 hours + see

[Notes below](#)

### INGREDIENTS

1 pound mixed dried fruits (raisins, cranberries, currants, prunes, cherries)

1 cup dark rum

1 cup butter (room temp)

2 cups brown sugar

4 large eggs

3 cups all-purpose flour

2 teaspoons baking powder

1 teaspoon ground cinnamon

1 teaspoon ground nutmeg

1 teaspoon vanilla extract

1/4 cup caramel sauce

1/4 cup molasses

### DIRECTIONS

- Start by soaking the mixed dried fruits in dark rum for at least 24 hours or more. The longer, the better; it allows the fruits to absorb the rich flavors.
- Preheat your oven to 325°F (160°C) and prepare a deep 10-inch cake pan by greasing and lining it with parchment paper.
- In a large mixing bowl, cream together the butter and brown sugar until light and fluffy. Add the eggs one at a time, beating well after each addition.
- In a separate bowl, sift together the flour, baking powder, cinnamon, and nutmeg. Gradually add the dry ingredients to the butter mixture, mixing until well combined.
- Fold in the soaked fruits, vanilla extract, browning sauce, and molasses.

### DIRECTIONS - CONTINUED

- Pour the cake batter into the prepared pan and smooth the top.
- Bake in the preheated oven for about 2 to 2.5 hours or until a toothpick inserted into the center comes out clean.
- Once baked, remove the cake from the oven and allow it to cool in the pan for about 15 minutes before transferring it to a wire rack to cool completely.
- Before it cools though, decorate top of cake with Red & Green Cherries, other dried fruit & walnuts for a special festive look.
- After cooling, you can 'feed' the cake by brushing it with additional rum for an extra burst of flavor.
- Slice and savor this Belizean holiday classic with loved ones. Enjoy your homemade Black Cake (aka Belizean Fruit Cake)!

#### NOTES:

- Soaking time: At least 24 hours (or longer for better flavor)
- Preparation time: Approximately 20-30 minutes
- Cooking time: About 2 to 2.5 hours
- Cooling time: Varies but could be a few hours until the cake is completely cooled.